

ABSTRACT OF THE DISCLOSURES

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~~Disclosed is~~ ^A method of producing a crisp surface and imparting a uniform golden-brown to mahogany-brown color to a precooked whole muscle meat product by coating at least a portion of the surface of the precooked whole muscle meat product with a browning liquid pyrolysis product ^{is described} A. The coated surface is then exposed to a temperature greater than about 400° C for a time sufficient to selectively heats the coated surface of the precooked whole muscle meat product and develop a golden-brown color on the exposed surface, without substantially shrinking the precooked whole muscle meat product.

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